

### ABSTRACT

A process for preparing and supplying an individual dessert product. The process involves providing at least one disposable ramekin having a desired shape and made from a material adapted to withstand sub-freezing temperatures without cracking or distorting. A dessert mixture is prepared and then a prescribed portion of the dessert mixture is deposited into the disposable ramekin. The disposable ramekin and dessert mixture is subjected to a temperature below the freezing point of the dessert mixture to cause the dessert mixture to freeze. The frozen dessert and disposable ramekin are then packaged and delivered to a location for subsequent use. When it is desired to provide an individual dessert, the frozen dessert is removed from the disposable ramekin and placed in a serving ramekin with an internal contour substantially the same as the shape of the frozen dessert. The frozen dessert is thawed and served to the customer.